

ALWAYS IN PURSUIT  
OF BETTER

WE HAVE REMASTERED  
OUR **MILK** FINEST BELGIAN  
CHOCOLATE RANGE  
FOR CHEFS TO KEEP MAKING  
THEIR MARK

NOW MADE FROM  
**SELECTED AND  
TRACEABLE  
COCOA BEANS**

- Since 1911 we craft our chocolates from bean to bar in Belgium
- Yet since 5 years, we have been sourcing sustainable cocoa beans for Finest Belgian Chocolate
- With each Callet™ and each block you empower cocoa farmers

THE MOST  
**BALANCED  
TASTE EVER!**






- Recognizable Callebaut taste
- Over 100 years chef's favourite worldwide
- Now remastered to bring more balance and intensity, for unlimited pairings
- Tasted & Preferred by 8 out of 10 chefs

REMASTERED  
**WORKABILITY FOR  
PERFECT END  
RESULTS IN ALL  
APPLICATIONS**

- The legendary Callebaut workability
- Now perfected fluidity and crystallisation for best end results
- A broad set of fluidities, to offer the ideal solution for all applications
- Tested and preferred as N°1 in workability



# MILK CHOCOLATE

	 VERY THICK FLUIDITY <b>BAKING</b>	 THICK FLUIDITY <b>TO MIX &amp; FLAVOUR</b>	 MEDIUM FLUIDITY <b>ALLROUND APPLICATION</b>	 THIN FLUIDITY <b>FINE MOULDING &amp; ENROBING</b>	 VERY THIN FLUIDITY <b>SPRAYING &amp; PANNING</b>
CHOCO LATERIE		<ul style="list-style-type: none"> <li>• Flavouring</li> <li>• Large Moulding</li> </ul>	<ul style="list-style-type: none"> <li>• Flavouring</li> <li>• Enrobing</li> <li>• Moulding</li> </ul>	<ul style="list-style-type: none"> <li>• Panning</li> <li>• Fine Enrobing</li> <li>• Fine Moulding</li> </ul>	<ul style="list-style-type: none"> <li>• Fine Panning</li> <li>• Spraying</li> </ul>
BAKERY	<ul style="list-style-type: none"> <li>• Baking</li> </ul>	<ul style="list-style-type: none"> <li>• Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>• Flavouring</li> <li>• Coating</li> </ul>		
PASTRY		<ul style="list-style-type: none"> <li>• Flavouring</li> <li>• Mixing</li> </ul>	<ul style="list-style-type: none"> <li>• Flavouring</li> <li>• Glazing</li> </ul>		<ul style="list-style-type: none"> <li>• Spraying</li> </ul>

WARM BROWN	COCOA INTENSITY	INTENSE COCOA			
				POWER 41 ○	
		MILKY CARAMEL			
				845 ○■	
		BALANCED COCOA-MILKY-SWEET			
			C823 ○■	823 ○■	2823
		SWEET			
SWEET			826 ○■	826N ○	3826 ■

CREAMY BROWN	COCOA INTENSITY	COCOA			
				668 ○	
		MILKY			
				665 ○	2665 ○
		SWEET			
SWEET			C667 ○	667 ○	

○ CALLETS    ■ BLOCK